

# IRONBARK PUMPKIN SOUP

*by Raymond Blanc OBE*



## SERVES 4

### INGREDIENTS

400g ripe pumpkin flesh, outer skin removed & diced 2cm (recommend Ironbark pumpkin variety)  
1 small onion, finely chopped  
2 tbsp unsalted butter  
8 pinches sea salt  
1 pinch white pepper, freshly ground  
6 pinches caster sugar  
600ml whole milk, organic  
Optional crème fraîche to serve

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### METHOD

On medium heat, in a large saucepan, soften the onions in the butter for approximately 5 minutes without colouring.

Add the diced pumpkin and soften for approximately 6-8 minutes (the softening with the butter will bring out the sweet flavour of the pumpkin) stirring from time to time.

Add the milk and bring to simmering point and simmer for 10 minutes. If you boil the milk too long it will separate, so cook very gently.

Liquidize the soup until it reaches a smooth velvety consistency.

Season with salt, pepper and caster sugar if needed.

Serve in a warm soup tureen with a touch of crème fraîche if desired.

### VARIATIONS

A couple of tablespoons of Kirsch (cherry alcohol) boiled for 2 seconds is a classic addition. Some grilled croutons topped with Gruyère cheese would be a delicious accompaniment. Toasted pumpkin seeds or hazelnuts can also be added to the dish. Finely chopped chives also add a little colour and texture.